

LiNO RAMBLE

Flag waivers for future proof varieties, we've chosen to work with growers who have a preference for organic and biodynamic farming.

Endeavouring to make wines which display characters that at once tie them to their European originals with the saline, textural nuance of where they are grown

In the winery we take a minimal intervention approach and texture is king. Turning tiny parcels of excellent fruit into varietal wines reflective of the characters inherent to each grape and a good dose of McLaren Vale's unique Mediterranean/Australian terroir.

2022 SIMON SAYS

Saperavi originates from the Kakheti region in central-eastern Georgia. The name "Saperavi" translates from Georgian to English as "Ink" & when you look at the colour in your glass you will understand why. It's as black as the ace of spades. You do not make Rose from Saperavi, you make generous, textured, full-bodied red wines.

VINTAGE SUMMARY

The regions milder summer and warm autumn resulted in a gentle and slow ripening period, producing outstanding fruit. We didn't have one day above 40C and only a handful above 35C. Fantastic conditions for ripening all wine-grape varieties, less so for a knock-off swim and cleansing ale at Port Willunga beach. Yields were generally lower compared to 2021 but flavour intensity is exceptional with amazing levels of natural acidity for both red and white wines. La Nina influenced vintage in much of eastern states, but McLaren ale had its mildest weather conditions in recent memory.

WINEMAKING

7 day skin contact time. Open fermented. Hand plunged twice a day. Wild fermentation with temperature kept to less than 25C. Fermentation completed in old French oak for 6 months. No added acid, enzymes, tannin or fining agents.

TASTES LIKE

Satsuma Plum, violets and blueberries. Fresh acidity and firm tannin structure.

DRINK WITH

If I had a chef friend I would request roast grouse with a mountain of root veggies, but a roast beetroot risotto works just nicely.

WINEMAKER

Andy Coppard

VITICULTURALIST

Matt Hatwell

VINEYARD

Chalk Hill Viticulture's California Road Vineyard

VARIETY

100% Saperavi

GEOLOGY

Montacute Dolomite: blue/grey thinly bedded dolomite with black chert lenses

ELEVATION

50m above sea level

- Alcohol 14.5%
- pH: 3.52
- TA: 6.28 g/L

